



# FAST POZZETTI

## GELATO GELATO DISPLAY CASE

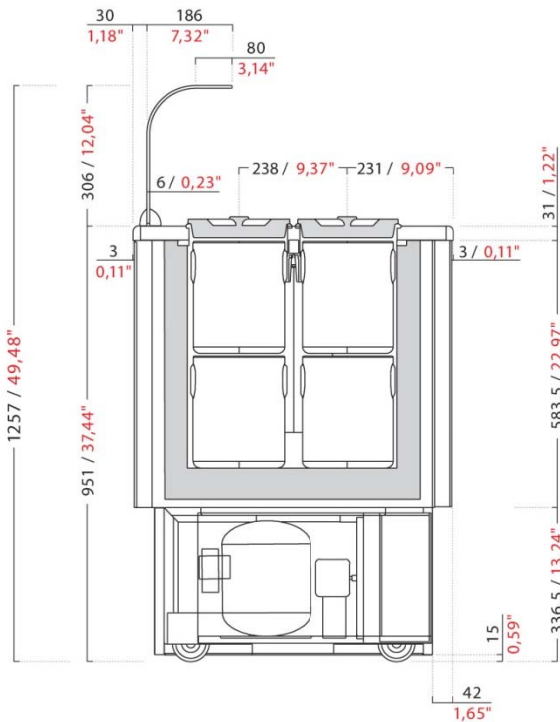


CARATTERISTICHE TECNICHE	OPTIONAL	TECHNICAL SPECIFICATIONS	OPTIONALS
<ul style="list-style-type: none"> <li>- basamento in lamiera zincata rivestita con zoccolo in lamiera similinox</li> <li>- struttura superiore in lamiera preverniciata di colore bianco</li> <li>- piano in acciaio inox finitura Scotch-Brite con bordo anteriore e posteriore raggato</li> <li>- vetro di protezione curvo temperato, spessore 6 mm</li> <li>- griglia di aerazione posteriore rimovibile per accedere al vano motore</li> <li>- 4 ruote pivotanti per la movimentazione del banco</li> <li>- vasca pozzetti gelato e granite ventilata con riserva</li> <li>- esclusivo sistema anti rotazione delle carapine</li> <li>- unità condensatrice a bordo</li> <li>- sbrinamento manuale con arresto dell'impianto</li> <li>- pannello comandi elettronico con display digital</li> </ul>	<ul style="list-style-type: none"> <li>- carapine con sistema anti-rotazione;</li> <li>- lavaporzionatore;</li> <li>- stampa digitale in quadricromia per rivestire la parte frontale del banco</li> </ul>	<ul style="list-style-type: none"> <li>- galvanized steel base coated with a similinox metal sheet plinth</li> <li>- upper structure in white painted metal sheet. Stainless steel top, ScotchBrite finish, with rounded front and rear edges</li> <li>- curved tempered safety glass, 6 mm thick</li> <li>- the condenser is positioned on the operator's side, accessible by means of a removable grid</li> <li>- 4 castor wheels for moving the counter</li> <li>- 2 LEVELS ventilated gelato and slush pozzetti tank</li> <li>- exclusive tubs anti-rotation system</li> <li>- condenser on board</li> <li>- manual defrost function with system stoppage</li> <li>- Electronic control panel with digital display</li> </ul>	<ul style="list-style-type: none"> <li>- tubs equipped with anti-rotation system</li> <li>- scoop washer</li> <li>- digital print in four colours for front panel</li> </ul>

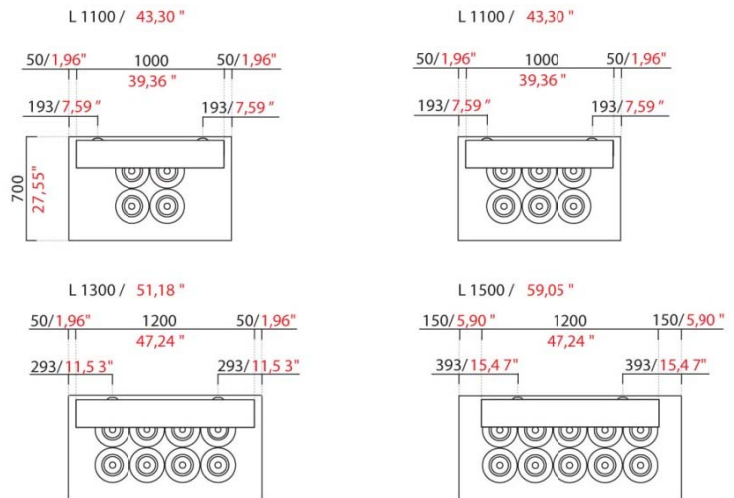


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### SEZIONE E MODULI SECTION VIEWS AND UNITS



H 1257 mm / 49.48"




### MODULI E CARAPINE UNITS AND TUBS LAYOUT

L 1100 / 43.30"	L 1100 / 43.30"	L 1300 / 51.18"	L 1500 / 59.05"	CAPIENZA CARAPINE GELATO TUB CAPACITY
				Ø 200 x H 250 mm <b>Ø 7.87" x H 9.84"</b> 7 litri / 7 liters
4 (+4)	6 (+6)	8 (+8)	10 (+10)	

DIMENSIONI, IMBALLO E PESO DIMENSIONS, PACKAGING AND WEIGHT

MODELLO MODEL	LUNGHEZZA con 2 fianchi LENGTH with 2 end panels		PROFONDITÀ DEPTH		PESO WEIGHT		DIMENSIONE IMBALLO PACKAGING DIMENSIONS		PESO con imballo CRATED WEIGHT	
	mm	in	mm	in	kg	lb	mm	in	kg	lb
L 1100	1100	41.73"	700	27.56"	70	154	1244x914xH1559	49"x36"xH61.4"	111	245
L 1300	1300	61.42"	700	27.56"	110	243	1744x914xH1559	68.7"x36"xH61.4"	165	364
L 1500	1500	81.10"	700	27.56"	140	309	1744x914xH1559	68.7"x36"xH61.4"	195	430

DATI TECNICI TECHNICAL SPECIFICATIONS

 3065103 ETL* - NSF 7 - UL STD 471 - CAN/CSA C22.2 STD n. 120 Intertek Intertek						UC CON MOTORE A BORDO WITH BUILT-IN AIR-COOLED CONDENSING UNIT		TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY V/Ph/Hz <b>208-220/1/60</b>			
MODELLO MODEL	POTENZA COMP. HP	BREAKER SIZE	MCA	MOP	RESA YIELD		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO WORKING TEMPERATURE	
	HP	A	A	A	W/h -30°C	BTU/h -22°F	°C	°F	U.R. R.H.	°C	°F
L 1100 - 4 pozzetti	1/3	5	4	5	410	1.398	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 1100 - 6 pozzetti	1/2	8	6	10	460	1.569	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 1300 - 8 pozzetti	5/8	8	5	8	502	1.712	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 1500 - 10 pozzetti	5/8	8	5	8	502	1.712	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F

		UC CON MOTORE A BORDO WITH BUILT-IN AIR-COOLED CONDENSING UNIT		TENSIONE E FREQUENZA VOLTAGE AND FREQUENCY MONOFASE - V/Ph/Hz <b>230/1/50</b>			
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MODELLO MODEL	POTENZA ASSORBITA POWER INPUT		RESA YIELD		CLASSE CLIMATICA CLIMATE CLASS			TEMPERATURA DI ESERCIZIO WORKING TEMPERATURE	
	monofase 230/1/50		monofase 230/1/50		°C	°F	U.R. R.H.	°C	°F
	W	A	W/h -30°C	BTU/h -22°F					
L 1100 - 4 pozzetti	351	2.39	320	1.091	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 1100 - 6 pozzetti	432	2.93	460	1.569	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 1300 - 8 pozzetti	584	3.23	615	2.097	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F
L 1500 - 10 pozzetti	594	3.28	615	2.097	35°C	95°F	60%	-2°C; -18°C	+28.4°F; -0.4°F



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